

MR MEADER

Restaurant and Bar

DAILY SPECIALS

SERVED LUNCH AND DINNER

MONDAY \$30

Chef's pasta special

TUESDAY \$30

Chicken Parmigiana with salad and fries

WEDNESDAY \$35

220g Angus beef porterhouse with fries and red wine jus

THURSDAY \$30

Seafood risotto, sugo, and pecorino (M)

FRIDAY \$35

Braised Gippsland veal osso buco with herb polenta

SATURDAY \$30

Butter chicken, steamed rice, and roti

SUNDAY \$35

Classic Roast with roasted Gippsland winter vegetables

ENTRÉE

GRILLED FLATBREAD \$18

Hummus, dukkah, and tzatziki

Dinner only (5:30 PM – 10 PM)

GRILLED TIGER PRAWNS (l) \$26

Green tomato salsa verde, red onion confit

APPLE CIDER BRAISED GIPPSLAND PORK CHEEK \$25

Butternut pumpkin purée, apple slaw, and port wine jus

MARINATED BEEF SALAD \$25

Sprouts, cos, cucumber, chili, mint, and coriander lime dressing

SOUP OF THE DAY \$21

Grilled sourdough, butter

BEETROOT AND FETA ARANCINI \$22

Green pea purée, chipotle aioli, and pecorino

Dinner only (5:30 PM – 10PM)

MAINS

PAN ROASTED TASMANIAN SALMON (A) \$45

Coconut rice, bok choy, and red curry sauce

VEGAN RISOTTO \$32

Roasted butternut pumpkin, spinach, roasted red pepper, and vegan feta cheese

SEAFOOD LINGUINE (M) \$40

Squid ink linguine with prawns, mussels, barramundi, scallops, chili, spinach, sugo, white wine, and pecorino

ROSEMARY & RED WINE BRAISED VICTORIAN LAMB SHANK \$45

Mashed potatoes, green beans, and rosemary jus

PUMPKIN, SPINACH & PINE NUT RAVIOLI \$35

Napoli sauce, kalamata olives, roasted artichokes, and parmesan

THE GRILL

All meat served with seasonal greens, roasted Warragul chat potatoes, and a choice of sauce

	350G ANGUS GRAIN-FED BEEF RIB EYE ON THE BONE	\$63
	<i>Dinner only (5:30 PM – 10 PM)</i>	
	300G ANGUS GRAIN-FED BEEF PORTERHOUSE	\$56
	200G ROASTED HALF BENDIGO CHICKEN	\$45
	<i>Dinner only (5:30 PM – 10 PM)</i>	
	EXTRA SAUCE	\$5
	<i>Béarnaise, red wine jus, mushroom jus or peppercorn jus</i>	

SIDES | \$12

ROASTED CHAT POTATOES
<i>Pecorino</i>
HOUSE SALAD
<i>Vinaigrette dressing</i>
BROCCOLINI
<i>Crispy shallots</i>
SKINNY FRIES
<i>Aioli and tomato sauce</i>

FAVOURITES

ANGUS BEEF BURGER	\$31
<i>Tomato relish, aioli, lettuce, tomato, cheddar cheese and fries</i>	
CHICKEN CAESAR SALAD	\$26
<i>Boiled egg, anchovy, bacon, parmesan and croutons</i>	
BEER BATTERED WHITING FILLETS (A)	\$29
<i>Green salad, fries and tartare sauce</i>	
 HAZELDENE'S CHICKEN PARMIGIANA	\$33
<i>Green salad and fries</i>	
AUBERGINE PARMIGIANA BURGER	\$29
<i>Buffalo mozzarella, lettuce, tomato, aioli and fries</i>	

DESSERTS

CHAI CRÈME BRÛLÉE	\$18
<i>Berry jelly, seasonal berries and biscotti</i>	
NEW YORK CHEESECAKE	\$18
<i>Red wine poached pear, double cream, and seasonal berries</i>	
WARM STICKY DATE PUDDING	\$18
<i>Vanilla bean ice cream</i>	
 AMORE CHEESE SELECTION	\$28
<i>Assorted crackers, dried fruits, nuts & quince paste.</i>	

SEAFOOD ORIGIN

A=Australian I=Imported M=Mixed

 *Discover Local - Experience fresh local taste here*

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.